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Food Preparation at the Union

by Ruth Dean

When entertaining at the Memorial Union, whether it be for a party of six or of six hundred, have you ever paused to think of the planning and mechanism necessary to carry it out successfully?

Having planned beforehand the number of guests and the time of serving, the hostess may telephone or personally interview Miss Mabel Anderson at her office in the Union to complete the arrangements.

In the kitchen the preparation of the meal takes place with seventeen full-time workers for preparation and anywhere from forty-five to sixty-five student helpers for service. The vegetable and meat are prepared in one unit, where large ranges, steam ovens, a potato peeler and a meat grinder contribute to the ease and efficiency with which it is done. A large steam stock kettle nearby is used for the preparation of soup and some kinds of meat. Practically all the vegetables are cooked by steaming. The meats are cooked in the ranges and placed in the steam ovens to keep them warm and in good condition for serving.

The second unit is devoted to pastry making. Here the batter is made in electric mixers and baked in electric ovens. The chief ingredients are brought in from a conveniently located storeroom, while the flavorings, baking powder and other



necessities are kept on a shelf just above the working table.

From the pastry unit we pass to the salad unit, where we may watch the process of assembling attractive salads.

The food is then sent upstairs to the service kitchen on the floor on which the

party is to be served. There are two service kitchens, one on each floor. No food whatever is prepared here; service is the only consideration.

Not a day passes but that some form of special party is arranged for. On some evenings three and four parties are served from the same service kitchen. By using Great Hall and the Oak Room combined a banquet of six hundred and twenty-five may be served. Other parties vary from six to one hundred guests.

A record of every party is filed away so that it may be referred to at any time. Breakfasts, luncheons and dinners are recorded on different colored slips.

The Union cafeteria serves an average of twelve hundred people per day. It was organized for the purpose of being self-supporting, and is paying gradually for the equipment.

Storage of food is provided for by two store rooms. Large quantities of food are kept in the basement and supplies for a week at a time are brought up into a smaller store room, where they are checked out as needed.

SMART THINGS FOR WOMEN STOP AT THE COED SHOP SAVE A TRIP DOWN TOWN

WOMENS' DRESSES

MISSSES' FROCKS

WOMEN'S COATS

MISSSES' COATS

SPORTS APPAREL

FINE LINGERIE
ACCESSORIES

Tilden's Coed Shop

PHONE

CAMPUSTOWN